



Fine Italian dining at Hostaria Da' Vittoria has a new flavor!

Hostaria Da' Vittoria, Aruba's finest Italian Restaurant evokes an era that brings back the ambiance and taste of olden times. Master Cher Vittorio has opened on the terrace of his famous restaurant a *Forno A Legna*, (wood burning oven) one of the famous communal clay ovens that were the center of European life prior to World War II, when most of them were unfortunately destroyed.

The particular qualities of the smaller wood burning ovens developed after the war by Sylvio Valoriani were aimed for home use and created a revolution in Italian cooking aside from significant social change as families adapted to them made and it changed community and home life. New, recipes were added to one of the world's great cuisines, prize-winning dishes that take advantage of the ability of the ovens to retain heat, and in particular the special taste that the wood fuel imparts.

On Thursday evening, Chef Vittorio and his staff hosted guest relations personnel from all the hotels to give them the opportunity to sample his new menu that takes advantage of those special flavors for which the *forna a legna* is famous. Nearly seventy concierges sampled a delicious selection of shrimp, steak, chicken and various baked pastries with cheese, including of course, stone oven pizza. Hostaria Da Vittorio has installed a Valoriani oven, still manufactured the old fashioned way at their factory in the hills of Tuscany. The balance baking produced by rough clay gives pizza a wonderfully crisp bottom crust, and while dining *al fresco*, one can enjoy any of sixteen different pizzas, including the one with fresh basil as the hotel staff did on Thursday.

The new menu also includes a fine selection of Crostini, (baked flat breads with cheese) Gli Spiedini (skewered meats and seafood) and special items such as Sea Bass and Baby Rack of Lamb. The *Forno A Legna* gives them all a unique and memorable flavor.

Chef Vittorio Muscariello revealed that it had long been his ambition to install an authentic Valoriani oven, considered the finest in the world, in his establishment, which in turn, is considered the finest and most authentic Italian restaurant in Aruba. It will add a new dimension to dining at Hostaria Da' Vittorio in Palm Beach, and the staff members of various hotels heartily agree it was worth the effort!